

25.10. - 27.10.2021

BOTANIQUE

BISTRO & BAR

SOUP & MAIN COURSE

A - D 175,- || E 195,-

MONDAY

Chicken broth with meat, vegetables and noodles (1,3,7,9)

A) Boar goulash, bun dumplings with smoked bacon (1,3,7)

B) Pork steak baked on the grill with fried onion and roasted bacon, fried potato croquettes (1)

C) Chicken breast baked on the grill, fresh vegetable salad, yogurt-mayonnaise dressing (3) GF

D) Fried Edam cheese, boiled potatoes, tartar sauce (1,3,7) VG

E) Grilled beef rib eye steak, carrot puree, fried vegetables GF

TUESDAY

Semolina soup with egg, beef meat and vegetables (1,3,9)

A) Pork roast with garlic and marjoram, bread dumplings, stewed white sauerkraut (1,3,7)

B) Grilled chicken steak, fried potato French fries, sweet - spicy sauce (6) GF

C) Pork tenderloin baked on the grill, fried potatoes with spring onion GF

D) Goat cheese foam, fresh coloured salad leaves with tomatoes, black olives and dried ham, baked baguette (1,3,7) VG

E) Baked Norwegian salmon steak, egg barley, baked vegetables (1,3,4,7)

WEDNESDAY

Cream of pea soup (1,3,7) VG

A) Baked chicken leg, salad coleslaw, baked baguette (1,3,7)

B) Baked Alaskan codfish with lime and herbs, baked Mediterranean vegetables (4) GF

C) Fried pork schnitzel, Austria style potato salad (1,3,7)

D) Baked Brie cheese, fresh chopped vegetables, mayonnaise with cranberries (3,7) GF

E) Grilled beef knuckle steak, baked American potatoes, strong beef juice with marinated ginger GF

**HOMEMADE ICE TEA & DESSERT BUFFET
INCLUDED IN THE MENU**